

Starter

- **COD** 55
Cod loin confit with olive oil and paprika
Smoked tarama and heirloom tomatoes
- **COTENTIN LOBSTER** 80
Cooked in its shell with lemon olive oil, red berries,
Green beans and samphire and savory vinaigrette of veal tongue and lobster.
Lobster claw tempura with lobster ketchup
- **SUMMER VEGETABLES AND SPROUTS** 45
Thin Sarasin crust flavored with apple vinegar topped with a basil mousse

Fish and Shellfish

- **JOHN DORY** 65
Grilled aiguillette, pan fried artichoke and raw Poivrade,
Squid prepared in the Provencal tradition and a light Choron
- **MONKFISH** 68
Poached in citrus butter, grilled pork breast,
A light potato and shellfish infusion, spinach, sorrel, and shellfish
- **TURBOT FROM OUR COAST** 68
Fillet in Meunière style, swiss chard stuffed with spelt and sea snails
Fish bone stock flavoured with tomatoes

Meat and Fowl

- **THE VEAL** 68
Veal chop softly smoked with aromatic herbs from our garden
Anchovies from Cantabrie
Ketchup and steamed carrot, Barba Juan of braised veal shank
- **PIGEON FROM "MR DELAUNAY" HOUSE IN CROISILLES** 62
Roasted breast, Kriek lacquered drum drumsticks
Cherries, braised lettuce stuffed with peas, parmesan and grilled pistachios
- **THE BEEF** 75
Braised and grilled beef chuck, cooked apple in jus, beef and razor-clams tartar
Sturgeon caviar, iodized beef jus

All our meats and poultry are from French origin

Cheese

- Cheeses selection from Borniambuc House, small local producer 22



All our dishes are « Homemade » and cooked with raw commodities
Net rates, VAT and service included

Dessert

- **GUANAJA CHOCOLATE** 22
Crispy Guanaja, Wakamé and fresh lemon compote
- **PEACH AND VERBENA** 22
In a light pavlova meringue
- **APPLE** 24
Tatin mousse, granny smith preserved
Creamy salted caramel butter
- **RASPBERRIES** 24
Homemade tart, marjoram sorbet
- **SORBET AND ICE CREAM** 18
Ice cream: coffee, vanilla, chocolate, Ribot milk, pistachio
Sorbets: apple, lemon, raspberry, strawberry, apricot, marjoram

We invite you to order your dessert at the beginning of your meal.

Au retour du marché

*We must point out that our advice and suggestions are proposed according to the latest products,
seasons, arrivals and the actual availability of the product references*

STURGEON CAVIAR

Sturgeon caviar from la « Maison Perle noire» 50gr 150
Young caviar with flavor of hazelnut butter,
Served with its condiments, homemade buckwheat blinis and sour cream

This menu has been designed by Jacques MAXIMIN Meilleur Ouvrier de France
Et Mr Sébastien FARAMOND Executive Chef



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